

2019 Country Living Expo & Cattlemen's Winterschool

Class Information and Descriptions



Keynote Speaker
**DR. TEMPLE
GRANDIN**

Large Auditorium

1st Session & 5th Session: Class #101 or #501

Temple Grandin says having autism led her to where she is today — a world-renowned expert on cattle handling. “I’m a visual thinker,” she said. That leads her to focus on important things others might miss, such as, “What are the animals looking at?” Grandin said. Although cattle tend to prefer going from dark spaces into light ones, they balk at suddenly going into bright sunlight, according to Grandin, who has designed the facilities in which half the cattle in the United States are handled.

Grandin, 71, a professor of animal science at Colorado State University, was diagnosed with autism at a young age.

“I’m an extreme visual thinker,” Grandin said. “So I would get down in the chutes and I can see what the cattle are seeing.”

Grandin uses examples to highlight how natural livestock behavior can be used to a producer’s advantage. Grandin said. “Stockmanship matters. People who care about animals have more productive livestock.”

Grandin thinks in pictures and says livestock are similar. Through good stockmanship, livestock can be trained to recognize “pictures,” or situations, and remember what to do with each picture.

The goal of stockmanship is to keep animals calm and healthy, which leads to better production.

“I don’t want them hot; don’t want them lame; and don’t want them roughed up,” Grandin said. “It’s just that simple.”

Class Choice Info

- You may attend up to 5 class sessions.
- Lunch is offered during Session 3 or 4, so you'll choose only one class from Sessions 3 and 4, so that you may attend lunch in the other.
- Some classes cover two or more sessions and **require** signing up for **all** parts consecutively (see the rest of the page for all the “multi-session” classes). **READ CAREFULLY**
- Some classes are repeated in more than one session.
- Some classes have a materials fee, which is listed in the class description.

Multi-Session Classes

Each class title and number is also listed on the additional session pages.

These extended classes described beginning on this page are scheduled consecutively over two sessions.

To attend these two hour classes, you **must** sign up for both parts **consecutively** (one for each session). For instance, for “Let’s Talk Goats”, sign up for #518 for Session 5, #618 for Session 6.

The Scoop on Poop

Take **#123 & #223** - Sessions 1 & 2

Learn how to do fecal exam set-up and evaluation for on-farm use with your livestock. Reduce pathogens and have healthier animals by using wormers only as needed. Bring fresh fecal sample from your livestock to evaluate. (2 Tbl in a small Ziploc bag)

Instructor: *Dr. Timothy Cuchna*

Intro to Landscape Design

Take **#139 & #239** - Sessions 1 & 2

This class will focus on design fundamentals to help you improve and **design** your individual landscape from the ground up. Particular emphasis will be given to: site analysis, exploring how you have used or want to use your landscape or outdoor space, and connecting your home to your outdoor living space and the surrounding environment.

Instructor: *David Malda*

Basics of Wool Processing

Take **#151 & #251** - Sessions 1 & 2

Learn how to get that fresh-off-the-sheep fleece into prime spinning or felting shape! We’ll talk about picking, washing, drying, carding and combing, and spend the second hour getting some hands-on experience using carders and combs with a variety of wool types.

Instructor: *Denise Mor*

Marketing for Small Business Entrepreneurs

Take **#156 & #256** - Sessions 1 & 2

An introduction and starter pack of tools and concepts to promote, market, and grow your business. Tools will help hone your business strategy and correctly tell YOUR story. Open Q&A after.

Instructor: *Christopher Patterson*

Fishsticks Basketry—Fresh Willow Rod Trays

Take **#177, #277, & #377** - Sessions 1, 2 & 3

A great introduction to round rod willow suitable for all levels. Learn a spanish base technique to create round or oval trays using Judy’s fresh willow harvest. Discussion of growing willows and varieties will be incorporated into class. Supplies provided for one tray. **Class Fee \$15**

Instructor: *Judy Zugish*



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These extended classes described on this page are scheduled consecutively over two sessions.

To attend these two hour classes, you must sign up for both parts consecutively (one for each session). For instance, for "Let's Talk Goats", sign up for #517 for Session 5, #618 for Session 6.

Beekeeping for Beginners

Take #190 & #290 - Sessions 1 & 2

Got bees? Want bees? Learn the where, when and how of setting up your first hive. From location, equipment, tools, and basic management, to how to install a package or nuc. Mann Lake catalog provided as well as a planting for pollinator guide.

Instructor: Bonnie Swanson

Building a Small Farm Building

Take #233 & #333 - Sessions 2 & 3

Learn how to build a small farm shed for your animals or equipment. Get off to a good start learning how to lay out and square your building, add walls, roof and a window and door.

Instructor: Kevin Koc

Getting Started in the Sheep Business,

Take #276 & #376 - Sessions 2 & 3

Are you interested in owning your own small flock of sheep whether for fiber, meat or milk? Perhaps you envision having young lambs leaping around your field come spring. Learn from an expert as Amy Wolf shares her immense knowledge of raising, breeding and caring for sheep. Gain hands on techniques for catching and containing sheep while performing simple maintenance procedures like trimming hoofs or vaccinating. Explore several breeds and discover which appeals to you.

Instructor: Amy Wolf



Poultry Processing 101

Take #288 & #388 - Sessions 2 & 3

Want to raise your own chicken to put in the freezer but not sure how to go about butchering your own birds? Come learn the basics of poultry processing from live bird to roasting in your own oven. This will be a hands-on class outside, dress **WARMLY** and bring a cooler for your take home fresh chicken. *Fee: \$ 8.00 (includes processed bird)*

Instructor: Cassie Goodin

Good Clean Fun! - Soap Making 101

Take #437 & #537 - Sessions 4 & 5

Lye doesn't have to be scary! In this 2-hour class you will learn the basics of old fashioned soap making. By the end of class you will have the resources and knowledge to safely make soap in your very own home. Both "hot process" and "cold process" soap making will be demonstrated.

Instructor: Heather Forthofer

Yarn From Scratch: Handspinning on a Wheel

Take #451 & #551 - Sessions 4 & 5

Come spin a yarn! We'll cover basic principles of spinning, wheel adjustment/setup and drafting techniques, plus winding off and setting the twist. No experience necessary, but please bring a wheel. Wool will be provided for your use.

Instructor: Denise Mor



Necropsy: "Why did Ewe Die?"

Take #492 & #592 - Sessions 4 & 5

Where there's livestock, there's deadstock. This necropsy demonstration for cattle, sheep and goat owners will show producers how to do a basic necropsy and look for evidence of injury and diseases. It will also help producers understand basic anatomy and body functions.

Instructor: Dr. Susan Kerr

Let's Talk Goats

Take #518 & #618 - Sessions 5 & 6

Have you ever wanted to know what is involved in caring for a goat? Are you new to goats and just need more information? Or have you had goats for awhile and would just like to know how someone else makes it all work? We'll talk about basic requirements, housing, fencing, and feeding to keep your goats healthy and happy.

Instructor: Kristi Boyd

Forestomachs, not Four Stomachs! Part 1 & Part 2

Take #531 & #631 - Sessions 5 & 6

Learn the practical skills for feeding a cow, sheep, or goat's rumen to promote health, avoid disease episodes, and increase productivity.

Instructor: Dr. Kevin Jacque

Creating a Website for Your Business

Take #559 & #659 - Sessions 5 & 6

This course, presented by marketing consultant and Certified Wix Webmaster, Ameer Quiriconi, will teach students the fundamentals of website design. This will include covering topics such as the role websites play in today's marketing world, the basic features all websites should have and an overview of SEO. Then Ameer will introduce the Wix.com website building platform and why it's an easy tool for do-it-yourself web design.

Instructor: Ameer Quiriconi

Grazing Investigation: Does the Summer Drought Rob Your Grass Bank?

Take #581 & #681 - Sessions 5 & 6

Steve Fransen, a renowned forage production specialist, is coming to the Expo to share his insight garnered over a career of



research on maximizing grass production. Learn about grass and legume species that are more drought-tolerant to survive in our dry summers and adjust your planting and harvesting schedule to cover that time period. Steve has always taught folks not to rob their forage bank, but invest for future production. Bring your forage questions; there will be time for a lively discussion. Don't miss out on the last time Steve will be in our area before retirement.

Instructor: Steve Fransen



Session 1:

9:00 - 10:00 AM

Multi-Session Classes

See page 2 and 3 for class descriptions. To attend these classes, you must sign up for Part 2 in the next session.

#123 The Scoop on Poop, Part 1

#139 Introduction to Landscape Design, Part 1

#151 Basics of Wool Processing, Part 1

#156 Marketing for Small Businesses and Entrepreneurs, Part 1

#177 Fishsticks Basketry—Fresh Willow Rod Trays, Part 1

#190 Beekeeping for Beginners, Part 1



Keynote Speaker/ Featured Class

#101 Behavioral Principles & Reducing Stress in Animal Handling

As a Professor of Animal Sciences at Colorado State University, Dr. Grandin teaches courses on livestock behavior and facility design and has dedicated her life to promoting the humane care of farm animals and pets. She's responsible for improving the design of more than half the cattle feedlots and slaughterhouses in the U.S. In her book *Animals Make Us Human*, Dr. Grandin helps us learn how to give our pets the best and happiest life—on their terms, not ours.

Instructor: Dr. Temple Grandin

#103 Beginning Felting

Create your first felting project. We will felt around a soap bar and then embellish it with needle felting. Take home your project to adorn your bathroom. Cost: \$5.00

Instructor: Holly Barnes

#106 Grow Luscious Tomatoes—Even in the NW!

Even here, where our summer can be damp and a bit chilly, you can learn the tricks to cultivate tomatoes like an expert. Start little tomato plants right, and learn what varieties to choose. What's the best fertilizer, and when to apply it? When summer comes you'll have a juicy harvest to share.

Instructor: Bob Bryan

#107 Regenerative Agriculture

Learn about this holistic system of farming that focuses on the farm as an agro-ecosystem. Using adaptive management and an understanding of the multi-functionality of the farm system will allow you to utilize techniques to improve soil health, water quality, and biological diversity. Creating a *regenerative agriculture system* mimics nature, making use of natural processes and ecosystem services to the grower's advantage. Learn also how this form of farming is being looked at as a land use option for carbon sequestration, turning farmlands into part of the climate change solution!

Instructor: Carrie Brausieck, SCD Natural Resource Planner

#110 Managing Wildlife Habitats

Many species of native wildlife live in small forested acreage in Washington. Habitat is the diversity in the key to providing for the wondrous species. This class will discuss habitat, animals and simple methods of enhancing your land for wildlife.

Instructor: Ken Bevis, Department of Natural Resources, Forest Stewardship Program

#111 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$4 materials fee.

Instructor: Darryl Main

#114 Sourdough Bread Baking for Beginners

Flour, water, and salt. These are all you need to bake sourdough bread at home but the process can be confusing for the inexperienced. If you've tried keeping a sourdough culture without success, or if you'd like to try but are concerned about failure, come to this class on the art and science of sourdough. Come see and smell sourdough cultures at different stages and learn how to keep a thriving culture that will raise tasty bread in your home oven. We'll also learn ways to fit regular bread-baking into your busy life. Each student can take home well-tested recipes and their own established culture to help them get start baking right away.

Instructor: Carol Frey

#115 Feeding Dairy Goats

Feeding your goats should maximize production, maintain the health of the animal and should not be costly. If you are not achieving these three goals, come learn feeding tips that help both you and your herd.

Instructor: Gary Fredricks

#119 Livestock Fencing Basics

Come and learn how to build a proper, safe, strong fence by using the best techniques for building corners and braces that withstand the test of time, properly setting posts, and hanging gates that don't sag. Learn why setting a post in concrete halves the life of a post and more tricks for building a strong, straight fence.

Instructor: Monte Geerdes

#121 Rain Water Catchment for Agriculture and Small Farms: Part 1

This will be a two-part class (second session is optional). In the first session we will learn how to use the runoff from your existing roofs for livestock watering, garden irrigation and emergency storage. We will explore key components for every collection system, as well as some of the more unique considerations specific to agricultural uses. All are welcome, whether you are just considering a 50 gallon barrel or want to do a 100,000 gallon cistern. See #221 for Session 2 (optional).

Instructor: Derek Hann and Cameron Coronado

#129 Livestock Guardian Dogs

An environmentally-friendly solution to predator control—livestock guardian dogs are not like other dogs. Learn about breeds, temperament, training, rules of thumb, and prevailing myths. Become predator-free.

Instructor: Laura Faley

#138 Intro to Water Bath Canning— Fruits, Jams, Jellies

Learn the safe and simple way to keep summer in a jar as our mothers and grandmothers did. Instructor's experience will give you confidence to start your own tradition of preserved foods.

Instructor: Jennie Goforth



#147 Climate, Natural Resources, and Agriculture in the Pacific Northwest

Everyone knows that the climate is getting warmer—but how does that affect things where you live, work, and recreate? First, we will examine the effects of climate change on natural resources and agriculture in the Pacific Northwest. Then we will identify on-the-ground options that can be used to manage forest and agricultural lands to increase resilience to a warmer climate. Finally, we will discuss what each of us can do to reduce global warming in our homes and communities.

Instructor: *David Peterson*

#150 Diagnosing the Dizzy Donkey—Neurologic Diseases in Equines

Ever want to know more about equine diseases? What diseases occur in WA that your horses are exposed to? Dr. Valerie Pflughoeft from Mount Vernon Veterinary Hospital will take you on a tour of neurologic diseases that affect equids. Both infectious and non-infectious diseases will be covered. A brief description of the disease, how we diagnose, prevent, and manage the diseases will be covered.

Instructor: *Dr. Valerie Pflughoeft*

154 Cast Iron Cooking

Cast iron cookware distributes heat evenly, lasts a lifetime, is budget-friendly and lends a certain rustic American charm to dishes. Join Kate Smith as she shares her secrets for cooking and caring for cast iron.

Instructor: *Kate Smith*

#155 Noxious Weeds - “The Silent Killer”

Many noxious weeds can be hard to identify, control and can be devastating to established farms and new property owners. Invasive species in Washington State cause 282 million dollars in crop and livestock death loss every year.. We will discuss the various toxic noxious weeds and how to identify, eradicate and mitigate them before they harm your livestock.

Instructor: *Joseph Shea*

157 Introduction to Soil Blocking

Learn how to start and grow more plants in the greenhouse or in the home with Soil Blocking! An environmentally friendly, economical way to start seeds that will guarantee strong vigorous plants in a higher volume taking up less space. This session will introduce you to the concept, give hands on instruction and interaction with the trade tools, and will be fun and informative!

Instructor: *Jesalyn Pettigrew*

160 Fruit Tree Pruning

Learn the proper techniques & strategies for pruning fruit trees to maximize fruit production and strengthen the tree.

Instructor: *Gary Moulton*

#165 Tractor Maintenance

A well-maintained working tractor is the mainstay of many small farms. Learn routine preventative maintenance to keep your tractor starting up on the first turn.

Instructor: *Steve VanValkenburg*

166 Lefse Making 101

Come and see how lefse is made! Find out what tools are needed and what are the secrets to making successful lefse. Students will have an opportunity to try their hand at making (and eating) lefse.

168 Learn to Spin Yarn

If you've always wanted to learn how to make your own yarn and you've got your beginner's mind ready, join us! We'll start slowly by learning fiber basics like staple length and twist, and then we'll move on to using simple tools to make some yarn. No experience necessary!

\$5 class fee.

Instructor: *Caryn Vainio*

#178 Community Cats—Where Do All the Stray Cats Come From?

Are you seeing free roaming cats in your yard or neighborhood, maybe even feeding them? Maybe your friends or neighbors have barn cats that are having kittens every year? This class will provide some basic information about community (free roaming or feral) cats, and provide some insight on where they come from as well as how to help improve their lives through a process called Trap-Neuter-Return (TNR). It will also provide information on effectively dealing with the issues that may arise when cats have been allowed to breed out of control.

Instructor: *Community Cat Coalition*

183 Quilts: Caring for the Treasures

Have you been entrusted with heritage family quilts or perhaps a quilter yourself? Learn how to care and repair your quilts you make or have inherited from family members. Preserve these treasures for the next generation.

Instructor: *Dianne Coombs*

#189 Organic Certification and Standards to Crop Production & Raising Livestock

Interested in organic? Learn about the requirements for organic certification specific to crop producers. This course will provide attendees with:

- An overview of the 5 steps to organic certification
- The Organic System Plan—what is it and why does it matter?
- Material inputs and National List of Allowed and Prohibited Substances
- Land requirements for certified operations
- Feed requirements for organic compliance, including dairy animals and poultry
- The pasture rule and outdoor access requirements
- Preventative Practices, vaccines, and medications
- Slaughter and processing facility requirements
- Recordkeeping requirements and best practices
- Preventative Practices for pest and disease control
- Resources to provide technical assistance both local and federal (NRCS, FSA offices, WSDA Organic Program, etc.)

Attendees will have an opportunity to ask questions and take resource handouts.

Instructor: *WSDA Organic Program presenter*

#198 Beginning Backyard Chicken Raising

Home-grown hens are a fantastic source of fresh eggs, compost and amusement. Learn the basics of raising chicks including the nutrition timeline of switching from chick starter to grower and then layer pellets. Housing and coop requirements, picking a breed based on production potential, and learning to tell which chickens are laying will all be covered. Receive a short overview of local city ordinances as well as public health safety for the urban chicken rancher.

Instructor: *John Nelson*

#199 Flower Arranging 101

Do you have pretty garden flowers and want to display them in your home? Learn techniques such as greening arrangements, placing flowers that help you create a shape, and keeping flowers alive longer.

\$4 materials fee.

Instructor: *Stanwood FFA Horticulture*

Session 2:

10:15 - 11:15 AM

Multi-Session Classes

See page 2 and 3 for class descriptions. To attend these classes, you must sign up for the first part in the Session 1 or Part 2 in the next session.

#223 The Scoop on Poop, Part 2

#233 Building a Small Farm Building, Part 1

#239 Introduction to Landscape Design, Part 2

#251 Basics of Wool Processing, Part 2

#256 Marketing for Small Business Entrepreneurs, Part 2

#276 Getting Started in the Sheep Business, Part 1

#277 Fishsticks Basketry—Fresh Willow Rod Trays, Part 2

#288 Poultry Processing 101, Part 1

290 Beekeeping for Beginners, Part. 2

203 Intermediate Felting

Make your own seamless small felted bag that you will embellish with needle felting. Experience felting flat pieces of fiber is a must. *Materials fee: \$5.00*

Instructor: Holly Barnes

206 Grow Luscious Tomatoes—Even in the NW!

Even here, where our summer can be damp and a bit chilly, you can learn the tricks to cultivate tomatoes like an expert. Start little tomato plants right, and learn what varieties to choose. What's the best fertilizer, and when to apply it? When summer comes you'll have a juicy harvest to share.

Instructor: Bob Bryan

210 Managing Wildlife Habitats

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Instructor: Ken Bevis, DNR, Forest Stewardship Program

211 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. *Add \$4 materials fee.*

Instructor: Darryl Main

#214 Sourdough Bread Baking for Beginners

Flour, water, and salt. These are all you need to bake sourdough bread at home but the process can be confusing for the inexperienced. If you've tried keeping a sourdough culture without success, or if you'd like to try but are concerned about failure, come to this class on the art and science of sourdough. Come see and smell sourdough cultures at different stages and learn how to keep a thriving culture that will raise tasty bread in your home oven. We'll also learn ways to fit regular bread-baking into your busy life. Each student can take home well-tested recipes and their own established culture to help them get start baking right away.

Instructor: Carol Frey

215 Body Score Condition: Your Livestock

How do you know if your feeding your animals correctly? Learn how to evaluate your animal's condition and understand how that relates to their productivity and health.

Instructor: Gary Fredricks

217 Hop Growing

Hop, skip, and jump to this class and learn about a hard working crop. Flavorful hops aren't hard to grow but there are some things you need to know to be successful.

Instructor: Jonah Leason

#220 How to Raise Meat Rabbits

Learn to properly house, feed and care for meat rabbits. Instructor will cover breeding (how, when and how often), sexing rabbits, and costs of operation. Discover how rabbits are an affordable, nutritious and low impact protein. *(In the next hour, Class #986 is a follow-up class for those who are interested in rabbit processing.)*

Instructor: Devin Day

#221 Build Your Own Rain Barrel (Rain Water Catchment for Agriculture and Small Farms: Part 2)

In this "second" session we will help you build a 55 gallon rain barrel to use at your own house. You will not need to bring any tools or parts for this class, but will need to have enough room in your car to take the barrel home. We can typically fit a barrel in the back seat of a sedan. *\$50 to cover the cost of the rain barrels and is limited to the first 30 people registered, who take their barrel home. Anyone is welcome to watch the-build-your-own rain barrel at no charge. (See Session 1, #121 for Part 1.)*

Instructor: Cameron Coronado, Snohomish Conservation District

#222 Introduction to Mosaics

Learn to how to design and make a one-of-a kind tile project with tips and ideas. Everyone will receive a kit with everything needed to finish your project. Take it home to finish final step. *\$5.00 class fee.*

Instructor: Alice DeVries

229 Starting a Livestock Guardian Dog Puppy

Puppies are so adorable! And puppies seem so much smaller, easier to manage, and less expensive to purchase than mature working dogs. But what are the training challenges and pitfalls to be aware of to get a Livestock Guardian Dog from puppy to 2-yr-old working maturity? Are there advantages? What training methods are most effective with LGDs? How do I choose which breed? What is my financial commitment? This class is a crash course on the do's and don'ts, the challenges, the joys and stages of development when starting with an LGD puppy on your farm. This class is not about pet puppies; it is exclusively about puppies from Livestock Guardian Dog breeds who are needed to work as Livestock Guardians on your farm.

Instructor: Laura Faley

#230 Dahlia Culture

Anybody can grow dahlias...some people just grow them better. We'll explain, selecting which dahlias to grow, soil and bed preparation, planting tubers, caring for your plants and blooms over the summer. We will close with digging, dividing and storing your tubers over the winter.

Instructor: Linda Jonasson and Nadine DeGolier

#231 Mama Drama - Calving Tips for Success

This class will focus on the practical considerations for successful calving from beef and dairy cattle. Most principles will be applicable to other farm animals. Specific considerations to tips and tricks during calf delivery trouble.

Instructor: Dr. Kevin Jacque

238 Pressure Canning Meat, Poultry, Fish

Enjoy delicious, tender meat. Learn to preserve meat and poultry, and fish by pressure canning using proper techniques, timing and equipment.

Instructor: Jennie Bryan-Goforth

#255 Noxious Weeds - "The Silent Killer"

Many noxious weeds can be hard to identify, control and can be devastating to established farms and new property owners. Invasive species in Washington State cause 282 million dollars in crop and livestock death loss every year. We will discuss the various toxic noxious weeds and how to identify, eradicate and mitigate them before they harm your livestock.

Instructor: Joseph Shea

#258 Instant Pot Palooza!

Do you want to pull some chicken out of the freezer and have a complete meal 20 minutes later? Join the cooking craze that is sweeping the nation! Or at least learn how to use that thing you got as a gift last year... Instant Pots can be a great time saver in the kitchen, and with a little practice, they are incredibly easy to use. This course will go over setup of an instant pot, functions, kitchen shortcuts, and best kept 'secrets'. From savory to sweet, breakfast to dinner, meal prep to "mommy I'm hungry" and everything in between - come meet your new cooking best friend!

Instructor: Sidney Smith

262 New Trends in Small Ruminant Parasite Control

Overuse of chemical dewormers has created significant parasite resistance in some parts of the country and even in WA. We'll emphasize non-chemical means of internal parasite control in sheep and goat production. Learn about parasite life cycles, methods of monitoring animal health, management decisions that can greatly reduce use of dewormers, and pasture management systems that increase both animal and pasture productivity.

Instructor: Dr. Susan Kerr

#264 Back Country First Aid For Horses

This class will cover what to pack and what to know when you are headed out to the back country with your horse.

Instructor: Dr. Jennifer Sparks

265 Chainsaw Maintenance and Safety

Learn how to keep your chainsaw in top operating condition and how to use it safely. If you bring your own saw and a new saw file of the appropriate size, and a pair of gloves, I will show you how to properly sharpen the chain.

Instructor: Steve VanValkenburg

266 Ya Sure Ya Betcha - Let's Make Some Scandinavian Cookies

This session is a demonstration of how to make several types of Scandinavian sweet treats! Krumkake rosettes, and more! Come observe and taste!

268 Learn to Spin Yarn

If you've always wanted to learn how to make your own yarn and you've got your beginner's mind ready, join us! We'll start slowly by learning fiber basics like staple length and twist, and then we'll move on to using simple tools to make some yarn. No experience necessary! \$5 class fee

Instructor: Caryn Vainio

#270 Seasonal Centerpiece Design/Advanced Flower Arranging

\$55 materials fee. (20 participants max)

Everything that you need to design, build, and take your own seasonal centerpiece. Includes instruction, vessel, mechanics, and abundant floral materials. All floral material is sourced from the USA. No prerequisites required.

Instructor: Sarah Wagstaff

#272 Tips and Skills for Maintaining Your Landscape - You Can Do It!

Do you have large old shrubs taking over your landscape? Are you interested in adding new plants in new places? In this class you will learn how to properly prune, plant or transplant your plants at the proper time of year to support blooms and new growth. Maintaining healthy soil, plant selection, pest management, and helpful tips and tools will be covered

Instructor: Diana Wisen

#278 TNR (Trap-Neuter-Return) 101 - the Humane Solution to Free Roaming Cats in Your Community

Stray, abandoned, lost or neighborhood free roaming cats are everywhere, but when they are unneutered their population can escalate rapidly. Let us help you learn how to effectively control the number of free roaming cats in your community BEFORE they become a problem. This proactive approach to preventing unwanted cats is not only humane, it is relatively easy to do - and it saves taxpayers money! It's a triple win—for the cats, for the neighborhood, and for the community at large. We'll walk you through the basics of how to do this, give you the connections to free and low cost resources, and provide you with access to mentors to walk you through the process at a future date. Make it a family or school affair— teach the kids community responsibility in a way that is interesting and fun! (Fun for grandma and grandpa too - we've had people in their 80's and 90's happily involved!) See you there!

Instructor: Community Cat Coalition

285 Getting Started with Alpacas & Llamas

Interested in alpacas? Fiber production or breeding? Suri or Huacaya? What about housing, feed requirements, and routine vet care? Get the answers to these questions and more. This class will cover everything from basic care to processing of the fleece. You'll also receive handouts covering advanced topics.

Instructors: Jody Stanwyck

291 Clipping & Fitting Beef Cattle

What does it take to win in the show ring? Learn current trends in the art of clipping and fitting to stand out in the show ring.

Instructor: Darci Toth, Dena Klocke, Tarisa Toth



#296 Raising Waterfowl—Are There Geese or Ducks in Your Future?

Whether you raise them for eggs, meat, or ornaments these birds are low maintenance, voracious eaters of slugs, snails, and bugs and willing to eat weed seeds and emerging weeds. Geese are happy to chase interlopers out of your yard while they guard your farm. Explore raising ducklings and goslings, and how to make them feel at home on your farm.

Instructor: Ben Janicki

Session 3 or 4:

11:30 AM - 12:30 PM or 1:00 - 2:00

Please choose a class from this section for Session 3 or 4. You'll eat lunch during the session not chosen for a class.

Multi-Session Classes

See page 2 and 3 for class descriptions. To attend these classes, you must sign up for the first or second part in Session 2 or the 2nd part in Session 5.

- # 333 Building a Small Farm Building, Part 2
- # 376 Getting Started in the Sheep Business, Part 2
- # 377 Fishsticks Basketry—Fresh Willow Rod Trays , Part 3
- # 388 Poultry Processing 101, Part 2
- # 437 Good Clean Fun! - Soap Making 101, Part 1
- # 451 Yarn From Scratch: Handspinning on a Wheel, Part 1
- # 492 Necropsy: "Why did Ewe Die?", Part 1

#305 Let's Be Social! How to Use Social Media to Promote your Business or Product Title Choice

Are you tech savvy or tech slow? Would you like to know how to use social media to help promote your business or product but do not know where to start? Instagram, Facebook, Twitter, Snap-chat—what are these social media platforms and which one would work for you? Whether you are savvy or slow, this class will help you understand how social media can help you get to know the community around you and how to help turn that community into consumer. We will talk about: how to set up an account, how to build a following, how to keep your social media current and the difference in the social media platforms that are out there. Bring your business ideas and names, and let's be social!

Instructor: Kristi Boyd

308 Solar-Powered Portable Water & Electrics for Small Farms

Learn about practical home-built solar-powered water pumping, electric fences and lighting, great for small farms and leased pastures.

Instructor: Brian Faley

313 Raising a Pair of Weaner Pigs

The feeding, housing and fencing options for raising a pair weaner pigs will be discussed.

Instructor: Chris Carlson

315 Pasture Evaluation and Management

Too many weeds, not enough grass? Learn how to look at your pasture management with a critical eye and find out some simple management strategies for improving your forage production.

Instructor: Gary Fredricks

#320 Processing Rabbits & Hog Wild

The popular movie "Sustainable" showcased the American Guinea Hog, the ideal sustainable heritage farm pig, known for its moderate size, excellent foraging abilities, friendly temperament, excellently flavored meat and indispensable lard. While the American Guinea Hog is smaller than industrial hog breeds, it is a good-sized farm pig providing a nice, well-marbled carcass. Devin will describe his management of this pasture raised pig. In the second half of the hour there will be a rabbit processing demonstration for those interested.

Instructor: Devin Day



335 "The Mountains are Calling, I must go" – Backcountry Horsemen of Washington

Learn all about the Backcountry Horsemen of Washington and the steps that this organization takes to make backcountry riding for horse and mule owners safe, environmentally friendly, and fun. Many of the hiking trails in Washington state were developed by BCHW members, and many of those trails are still open to stock animals. Backcountry Horsemen of Washington has local chapters in every county in the state, and hosts a variety of workshops, large scale events, prize rides, trail repair work parties, and much more. The idea is to hit the trail that is less traveled, leave no trace, and meet some amazing folks in the process. Learn the ins and outs of Back Country riding: from equipment, to safety, where to go, how to prepare yourself and your horse, and how to work seamlessly with the Forest Service and other trail users. BCHW helps horse and mule owners experience some of the most breathtaking natural wonders of Washington state from their saddle.

Instructor: Cindy Kinney

338 Pickling & Fermentation

Natural fermentation is one of the oldest means of food preservation, and it reduces the risk of foodborne illness and food spoilage. Jennie will demonstrate preparation techniques, explain the science behind pickling and fermentation, how to make sauerkraut, and will share recipes.

Instructor: Jennie Bryan-Goforth

345 Bats! Who They Are, Where They Live, and Who They Benefit!

Washington State has 15 different species of bats. Find out how many live in your neighborhood, why you should like bats, and how to attract bats to your yard. Learn what they eat, where they like to live and why they like to live in your attic or roof. Find out what bats do each season of the year, how to make a bat house, and which is the best style for our area. And of course, learn how to do bat exclusions.

Instructor: Meg Lunnum

348 Beef Nutrition

Learn the basics of beef nutrition to keep your herd healthy and productively on the gain.

352 Or 452 Essential Woodworking Hand Tools

Interested in woodworking, but don't know where to start? Experienced with power tools, but don't know what to do with grandpa's planes? This class will cover essential woodworking hand tools: saws, planes, and chisels. You'll learn how they work, how to sharpen, how to use them, and what kinds to get started with. We'll also talk about the hand tool mindset, and how it differs from working with power tools. Along the way, you'll learn about the wonderful material these tools cut and shape. Minimum age: 13.

Instructor: Bill Pierce

#360 Tips for Growing Blueberries Successfully.

Would you like a bountiful blueberry harvest this year? We will cover irrigation, what is needed in soil pH, creating good soil fertility, mulching, pruning, pest control (including birds) selecting quality plants and which varieties produce best in our area.

Instructor: Gary Moulton

363 Using Essential Oils on the Farm

Learn how to use essential oils on your farm, inside the home and out, for you, your family, your pets, your livestock, and more. From natural, effective cleaning in your home and barn, to helping keep your pets and livestock thriving on your farm, this class is for everyone!

Instructor: Tamara Shelley

370 Hugelkulture: Sustainable Gardening for the PNW

Hugelkultur is a proven German method of gardening that employs excess garden debris as fertilizer for future plants. They are often called no-dig raised beds with a difference. They hold moisture, build fertility, maximize surface volume and are great spaces for growing fruit, vegetables, herbs, and ornamental plants. Learn the basic concept with an object lesson, photographs of beds in progress, and examples from fully a landscaped yard. Includes a seed packet to start your own hugelkultur at home. \$5 materials fee.

Instructor: Sarah Wagstaff

374 Hoof Care for Sheep and Goats

The best way to prevent lame sheep or goats on your farm is timely hoof care. Learn the proper techniques for trimming to allow for healthy strong hooves to keep your livestock outstanding in their field. Class will also cover common causes and treatment of lameness in sheep and goats. Bring your questions.

Instructor: Dr. Matthew Wesley

391 Clipping & Fitting Beef Cattle

What does it take to win in the show ring? Learn current trends in the art of clipping and fitting to stand out in the show ring.

Instructor: Darci Toth, Dena Klocke, Tarisa Toth



#395 Why are So Many Trees Dying? – Forest Health Basics in Western WA

The class covers what every owner of wooded property needs to know about how forest health works in western Washington. Learn about current and spreading issues affecting the area, risk factors, and how to know how well your forest is functioning. Know what's normal and what's not, when to be concerned, and what to do if you suspect a problem. The discussion will include root diseases, insects, parasitic plants, and drought, and we'll discuss practical strategies for recovering from and preventing problems.

Instructor: Kevin Zobrist

411 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$4 materials fee.

Instructor: Darryl Main

#412 Managing The 7 Wastes on Your Farm

Borrow a concept from Lean Manufacturing, and master The Seven Wastes on your farm. Analyzing your operation to identify and eliminate "muda" (waste) will improve profitability and reduce the cost of non-quality, as well as cut down your workload and stress!

Instructor: Michelle Canfield

414 Sourdough Bread Baking for Beginners

Flour, water, and salt. These are all you need to bake sourdough bread at home but the process can be confusing for the inexperienced. If you've tried keeping a sourdough culture without success, or if you'd like to try but are concerned about failure, come to this class on the art and science of sourdough. Come see and smell sourdough cultures at different stages and learn how to keep a thriving culture that will raise tasty bread in your home oven. We'll also learn ways to fit regular bread-baking into your busy life. Each student can take home well-tested recipes and their own established culture to help them get start baking right away.

Instructor: Carol Frey

416 Two Lawyers in a Room—Q&A

A panel of lawyers will attempt to answer all of your legal questions, with topics to include: estate, real estate, family, and traffic law, as well as insurance claims and buying insurance. We'll cover passing property through to your heirs, business formation, and any other topics you may have. Don't be shy.

Instructor: George Freeman

423 Bovine Reproduction Basics

We will be discussing signs of heat/estrus, when to breed AI to get your cattle herd pregnant and basic reproduction anatomy of a cow. There will be bovine reproductive tracts available to explore the art of AI.

Instructor: Ryan DeYoung

424 Building a Pollinator Garden from Grass to Blooming Exuberance

What to do with a sunny new yard with flowerless beds, overgrown junipers and a brown growth masquerading as grass? This must be ideal for a pollinator garden plus. And add in a few amenities to reduce stormwater run-off, and feed beneficial insects. I built it and they did come. Sharon J. Collman, WSU Extension Emeritus Professor, entomologist and gardener, will share her process for turning an anemic grassland and dirt-beds into a profusion of floral delights. Here's what I started with in 2014: <https://www.redfin.com/WA/Mountlake-Terrace/6003-230th-St-SW-98043/home/2723345>

Instructor: Sharon Collman

#441 Feast Now! How to Make a Cheese Board for 2 or 25

Rhonda Gothberg, owner of Gothberg Farms, artisan goat cheeses, will show you how to make a gorgeous cheese board in minutes. Choose the foods on your board by the number of people, the occasion, the season, & your favorite flavors. Learn how to showcase great cheeses & invite your guests to experiment with new taste pairings. Most importantly, Rhonda will help you create boards that are as fast & easy to make as they are beautiful & enticing. They will be your new go-to meal, anytime. *Class Materials Fee: €3*

Instructor: Rhonda Gothberg



442 The Four Seasons of the Hummingbird

The Skagit Audubon Society will present a program about hummingbirds and how to attract them to your garden. They will cover garden design and plants that are magnets for these beautiful birds throughout the year. Also, learn about the care and maintenance of feeders, correct feeding solution and placement in the garden.

Instructor: Jane Brandt & Sheila Pera

**# 449 A Little Bit of Time and a Lot of Butter and Sugar
= Frosting 101**

Learn a basic vanilla buttercream recipe that can be used as a base for almond, peppermint, or orange flavored frosting. Learn an easy peanut butter frosting and a life changing chocolate frosting.

Instructor: Rita Peterson

#456 My Story of Entrepreneurship - Local Foodys LLC

My experience of how I started my business from nothing, finding correct people, identifying the REAL PROBLEM, and getting an LLC off the ground and running!

Instructor: Christopher Patterson

468 Learn to Knit

Make your own fabric with two sticks and some string! This very basic class aims to teach those who've always wanted to learn how to cast on simply, make some knit stitches, and gradually build from there. Come with your learning hat on, no experience is required! *Class fee:* \$5

Instructor: Caryn Vainio



469 The Equine Tooth Fairy

Did you know the job of an equine dentist is mostly preventive work? Horse's teeth are always changing and can affect the overall health and performance of your horse. Come learn about annual dental care, dental deformities, tooth extractions, and the anatomy of your equine's mouth.

Instructor: Dr. Claire Tungseth

474 Swine Health: Common Challenges

Producing high quality pork for yourself or your customers is enhanced by keeping them healthy and thriving. This class will cover common diseases that cause loss and illness in small swine operations. Bring your questions!

Instructor: Dr. Matthew Wesley

487 Concrete Slabs for Sheds, Greenhouses, Composting, & Walkways

Need a place to hide the bodies? Pavement is forever, so concrete pads are the perfect solution to many farm problems such as manure management, rodent control, mud control and creating dry storage. We'll cover budgeting, design, permits, ground prep, forming, reinforcing, crack prevention, where to buy, installation, basic finishing, drying, tools, protective equipment, how to chip up and remove, and if it all goes to pot: cost to hire a pro.

Instructor: Jon Schwegler

Session 5:

2:15 - 3:15 PM

Multi-Session Classes

See page 1 and 2 for class descriptions. To attend these classes, you must sign up for the first part in the Session 4 or Part 2 in the next session.

#518 Let's Talk Goats, Part 1

#531 Forestomachs, not Four Stomachs! Part 1

#537 Good Clean Fun! - Soap Making 101, Part 2

#551 Yarn From Scratch: Handspinning on a Wheel, Part 2

559 Creating a Website for Your Business, Part 1

#581 Grazing Investigation: Does the Summer Drought Rob Your Grass Bank?, Part 1

592 Necropsy: "Why did Ewe Die?", Part 2



Keynote Speaker/ Featured Class

#501 Behavioral Principles & Reducing Stress in Animal Handling

As a Professor of Animal Sciences at Colorado State University, Dr. Grandin teaches courses on livestock behavior and facility design and has dedicated her life to promoting the humane care of farm animals and pets. She's responsible for improving the design of more than half the cattle feedlots and slaughterhouses in the U.S. In her book *Animals Make Us Human*, Dr. Grandin helps us learn how to give our pets the best and happiest life—on their terms, not ours.

Instructor: Dr. Temple Grandin

502 Intro to Home Cidermaking

An intro to making cider at home. Learn about equipment required, basic hygiene, apple processing, sweet cider making, hard cider fermentation and bottling. Also vinegar and cyser, and alternative methods of cider production.

Instructor: Doug Hofius

506 Design a Drip Irrigation System for Your Garden

After this dry summer you may be looking for a better way to water your garden. A drip irrigation system takes the work out of watering, whether a garden bed, deck garden, greenhouse, or individual plant, with a minimal loss to evaporation or runoff. It can be programmed to occur at any schedule desired. Master Garden and irrigation expert Bob Bryan will illustrate the design and implementation of drip systems in a number of scenarios.

Instructor: Bob Bryan

509 Home Methods of Preserving Wild Game Meat

YUM! Learn to preserve wild game meat, make regular & smoked jerky, & prepare biltong (the 400-year-old traditional South African beef snack cured in a unique and highly-nutritious way that's different from American jerky in taste & prep).

Instructors: Jim Fagerlie & Nya Schiffner

512 Using Kanban to Organize Work and Flow

Borrow a concept from Lean Manufacturing, make a Kanban (card) board for tracking the flow of work and inventory. Kanbans help you prioritize, communicate and track work status, celebrate progress, understand labor capacity, and avoid running out of the materials you need!

Instructor: Michelle Canfield

515 Selecting the Right Hay

Paying too much for poor hay? Gary will discuss what to look for when buying hay and factors that affect hay nutrition. Learn what makes high-quality hay and how to identify it in the bale before you buy.

Participants are encouraged to bring samples of their own hay.

Instructor: Gary Fredricks

530 Dahlia Culture

Anybody can grow dahlias...some people just grow them better. We'll explain, selecting which dahlias to grow, soil and bed preparation, planting tubers, caring for your plants and blooms over the summer. We will close with digging, dividing and storing your tubers over the winter.

Instructor: Linda Jonasson and Nadine DeGolier

532 Buche Noel, the Traditional French Christmas Cake

This cake is a lovely holiday classic for the French, made during Christmas time. It's light sponge which is filled with buttercream covered in chocolate ganache icing. After finishing the cake we will have a quick demo on making the perfect pie crust. We'll help pie makers make an amazing crust every time.



Instructor: Georia Johnson

536 The Best Apple and Pear Varieties for the Northwest

What varieties are right for you? Hear about the very best apple and pear varieties of the Pacific Northwest from WSU researcher Jacky King.

Instructor: Jacky King

#538 Freezing, Drying, Root Cellaring

Learn about food storage and preservation methods including freezing, dehydration, and using root cellars or other microclimate storage in your home. We will also look at different designs for root cellars and basic construction methods. Instructor has lived with a root cellar for twenty years and can offer practical advice and information.

Instructor: Jennie Bryan-Goforth

#541 Feast Now! How to Make a Cheese Board for 2 or 25

Rhonda Gothberg, owner of Gothberg Farms, artisan goat cheeses, will show you how to make a gorgeous cheese board in minutes. Choose the foods on your board by the number of people, the occasion, the season, & your favorite flavors. Learn how to showcase great cheeses & invite your guests to experiment with new taste pairings. Most importantly, Rhonda will help you create boards that are as fast & easy to make as they are beautiful & enticing. They will be your new go-to meal, anytime. *Class Materials Fee: \$7*

Instructor: Rhonda Gothberg



543 Rats: It's Not Rudolph In Your Attic

Eek! That scurrying and squeaking won't go away with a squirt of oil - but if you learn the habits and behavior of rats you will be able to get rid of them. Learn to bait, trap and exterminate these disease carrying pests.

Instructor: Karl Bishop

544 Gardening For Pollinators

The importance of our pollinators is in the news. Pollination of plants is responsible for 1 of every 3 bites of food we consume and is essential for our varied diet. Come learn some important ways you can attract and support those that "buzz" in your own garden space.

Instructor: Virgene Link - New

546 Tiny Home Design!

Interested in this popular idea, but need some professional help with design and construction ideas? This class will cover construction options and framing systems, code, foundation and roofing options, design styles, use of recycled materials, budgeting, and more. Instructor Robert Goforth is a builder with decades of experience who has built many different styles of tiny homes and small structures.

Instructor: Robert Goforth

561 Giant Pumpkin Growing for Beginners

Imagine the sun in your face in Half Moon Bay, CA while standing on top of your giant pumpkin weighing in at 1910 pounds because that's exactly what Cindy Tobeck, the instructor for this class, did and then collected her check for \$11,500. In class she will cover starting pumpkin seeds, pruning and training your plant, and general growing requirements. Seed nomenclature and growers resources will be covered. What a great opportunity to learn from the best.



Instructor: Cindy Tobeck

#564 Buying a New Horse

Horse shopping can be daunting, and weeding out the good from the bad is sometimes a difficult task. It's easy to get carried away by a big set of brown eyes, even though the horse batting them may not be the best horse for you. However, the wrong horse can ruin the fun of riding and may be unsafe. We'll talk about pre-purchase exams, horse attitudes, confirmation, and intended use.



Instructor: Dr. Jennifer Sparks

565 Tractor Maintenance

A well-maintained working tractor is the mainstay of many small farms. Learn routine preventative maintenance to keep your tractor starting up on the first turn.

Instructor: Steve VanValkenburg

567 Introduction to Mason Bees

This class covers the basics of why mason bees are important to us. Learn from someone who has been raising mason bees for 20 years how easy it is to raise mason bees, where to locate their houses for best results, how many bees you need, what plants attract mason bees, and how our NW weather can affect the bees and your crops.

Instructor: Ray Strelecki

568 Learn to Knit

Make your own fabric with two sticks and some string! This very basic class aims to teach those who've always wanted to learn how to cast on simply, make some knit stitches, and gradually build from there. Come with your learning hat on, no experience is required! Class Fee: \$5.00

Instructor: Caryn Vainio



571 Bicycle Maintenance 101

Learn the basics of maintaining your bicycle from a professional bicycle mechanic. We will discuss everything from how to speedily fix a flat tire to small repairs and catching issues early on. Bring any questions about your own bicycle and leave with some tips and tricks on making it run smoothly!

Instructor: Callie Waldschmidt

#575 Pruning Your Shrubs

Are older shrubs taking over your landscape? Have you purchased a home with overgrown bushes? Learn basic pruning cuts, timing for pruning, types of shrubs and how to prune them. Current local pictures with correct and incorrect types presented.

Instructor: Claudia Wells

#582 First Aid for Farm & Family

Learn farm first aid, what to do in an emergency and how to evaluate for severity of injury from a career firefighter/EMT with 18 years of experience.

Instructor: Robert Shelley

584 Tractor Buying 101

Doesn't every farm need a front end loader to make life easier? Match your horse powers need to the jobs at hand on your farm. Will you be maintaining your current pastures or are you looking to work ground and plant seed. Find out how much tractor horsepower you will need to buy? Front end loaders, back hoes, baler requirements etc. will all be covered matching the right sized tractor to the job for your property.

Instructor: Steve Wright

#596 Heritage Poultry Breeds

Heritage chicken breeds are heirloom breeds that adhere to a few important standards including: recognition by APA (American Poultry Association), naturally mating (no artificial insemination), have a long and productive outdoor lifespan, and have a slow growth rate. We will discuss breeding and standards, showing, and maintaining a flock of heritage birds.

Instructor: Ben Janicki

Session 6:

3:30 - 4:30 PM

Multi-Session Classes

See page 1 and 2 for class descriptions. To attend these classes, you must sign up for the first part in the Session 5.

618 Let's Talk Goats, Part 2

631 Forestomachs, not Four Stomachs! Part 2

659 Creating a Website for Your Business, Part 2

#681 Grazing Investigation: Does the Summer Drought Rob Your Grass Bank?, Part 2

602 Intro to Home Cidermaking

An intro to making cider at home. Learn about equipment required, basic hygiene, apple processing, sweet cider making, hard cider fermentation and bottling. Also vinegar and cyser, and alternative methods of cider production.

Instructor: Doug Hofius

606 Design a Drip Irrigation System for Your Garden

After this dry summer you may be looking for a better way to water your garden. A drip irrigation system takes the work out of watering, whether a garden bed, deck garden, greenhouse, or individual plant, with a minimal loss to evaporation or runoff. It can be programmed to occur at any schedule desired. Master Garden and irrigation expert Bob Bryan will illustrate the design and implementation of drip systems in a number of scenarios.

Instructor: Bob Bryan

608 Camels: The Other Livestock

Milk. Wool. Meat. Pleasure riding. Carting. Dressage. All this and more is what a domestic camel can bring to your life. There are many factors to consider when contemplating the addition of a camel or two to your herd, and as with other livestock animals, is it important to be fully informed before purchasing one. Join Dana Brothers to learn about this fascinating, multi-purpose ruminant that's been domesticated longer than horses. Important information for choosing a camel such as species, age, gender and functional training will be covered as the speaker shares her experience and passion for this under-utilized and often poorly understood animal. In addition you will learn about the latest cutting edge research with Animal Assisted Interventions utilizing these gentle giants both in Europe and North America.



Instructor: Dana Brothers

609 Smoking Fish

Learn the processes for curing and smoking fish producing your own mouthwatering delights.

Instructors: *Jim Fagerlie & Nya Schiffner*

611 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$4 materials fee.

Instructor: *Darryl Main*

#612 Preparing for Lambing and Kidding

Don't be caught unprepared in an emergency situation during the most important time of the year! Check your inventory for important medicines, prepare a gear bag with critical tools near-at-hand, and assess your infrastructure in the weeks ahead, so you are ready for anything!

Instructor: *Michelle Canfield*

616 Frisbee Dog Training

Got a dog with high energy and a strong work drive? Disc Dog competition could be just the thing—grab a few Frisbees and your willing dog! Learn the rules of competition for Distance and Accuracy, and for Free-style, the astonishing exhibition of human/canine grace and athleticism set to music.

Instructor: *George Freeman*

624 Building a Pollinator Garden from Grass to Blooming Exuberance

What to do with a sunny new yard with flowerless beds, overgrown junipers and a brown growth masquerading as grass? This must be ideal for a pollinator garden plus. And add in a few amenities to reduce stormwater run-off, and feed beneficial insects. I built it and they did come. Sharon J. Collman, WSU Extension Emeritus Professor, entomologist and gardener, will share her process for turning an anemic grassland and dirt-beds into a profusion of floral delights. Here's what I started with in 2014: <https://www.redfin.com/WA/Mountlake-Terrace/6003-230th-St-SW-98043/home/2723345>

Instructor: *Sharon Collman*

626 Grass Power! An Introduction To Farming With Oxen

Are you a small to medium scale farmer thinking about renewable energy? On farm fertility production? Fossil fuel independence? Preserving traditional skills and techniques?

Maybe you just want to add a little more intention and meaning to your farm? Then farming with oxen might be for you! Together we will explore the basics of farming with oxen and why it remains an important and relevant skill today and into the future.

Instructor: *Garrett Franz*



627 How to Select, Grow, and Prune Clematis, the Queen of the Vines

Whether you have only one clematis or a dozen you can always introduce one more into your garden. Learn about the different types of clematis based on bloom time and vigor and how they can be used as companion plants. Learn tips about initial planting and subsequent growth and training. Learn some basic guidelines for pruning and that pruning rarely kills a clematis. Leave this talk ready to buy your next clematis!

Instructor: *Marilyn Glenn*

628 Shearing Sheep On A Stand

Take control of getting your sheep sheared on your time line and your standard. Watch a local top breeder of premium wool and meat sheep show you her system for shearing sheep on a stand. Keeping your animal secure and safe while at an appropriate height for shearing makes this system a win for all. (*Outside; Dress warmly.*)

Instructor: *Eileen Hordyk*



634 Raising a Couple of Beef Cows

Join seasoned cattle producers for a discussion of a variety of ways to successfully raise beef cattle in Western Washington. Whether you want to raise a couple or many, this class will help get you going, move your existing operation forward, or plan for expansion! Topics include: breeds, setup, management, marketing and more!

Moderator: *Bobbi Lindemulder, Cattle Producer and Snohomish Conservation District Farm Planner.* **Presenters:** *Members of the Snohomish County Cattlemen's Association*

637 Raising Pigs on Pasture

Learn about the various breeds and how to choose the right one for you! We will discuss rotational grazing, the importance of forage and supplemental feed, shelter requirements, fencing, and the unique challenges faced by raising pigs in an unconventional manner.

Instructor: *Heather Forthofer*

638 Seed Saving for Home Gardens

People save seed for many different reasons, including the preservation of genetic diversity and cost reduction. We'll learn the basics on what can be saved, best practices, seed processing, and storage options. Instructor is the director of Finney Farm Seed Distro, which has provided free seed to local schools, food banks, and community gardens for a decade. Packages of local, organic, heirloom seed will be made available to all participants.

Instructor: *Jennie Bryan-Goforth*



640 Motorcycle Maintenance 101

Maintain your bike before you crash and burn. Learn how to change and clean your air filter, change your oil, maintain and adjust your bike's chain and change out brake pads. Ken Oliver, crew chief for many local moto racers, will show you how to keep your bike at peak performance.

Instructor: *Ken Oliver*



643 The Family Milk Cow—Milk for You!

Learn about the joys, workload, options, benefits and realities of a family milk cow. Basic care, sanitary milking practices, and uses for your milk will be covered, as well as tips to make it all work on a small farm or even backyard.

Instructor: *Karl Bishop*

649 Frosting Cupcakes 101

Learn how to use a 1M wilton tip for frosting cupcakes a variety of ways. You'll learn how to do a "ruffle" look and a "rose" look for the top of your cupcakes. If you are looking for an easy and classic way to top your cupcakes, this class is for you!

Instructor: *Rita Peterson*

653 Cushing's Disease in the Horse

Interested in learning more about Cushing's Disease? Have you heard about Equine Metabolic Syndrome? In this lecture we will talk about every aspect of these common issues, from identifying early signs to management after diagnosis. The goal is to help our equine companions live long, happy lives by providing you with the most up-to-date information.

Instructor: Dr. Viveka Rannala



660 Home Orchard Pest Control

Learn how to control your fruit pests using organic, conventional, and mechanical means. Timing is most important and with dwarf trees it is possible to almost eliminate pesticides using mechanical control.

Instructor: Gary Moulton

661 Giant Pumpkins Beyond the Seed

This advanced class will cover soil amending, seed selection, fertigation and watering, pest management and disease control. Here's where you will learn to push your pumpkin to the max.

Instructor: Cindy Tobeck

665 Handheld Power Tools: "Weedeaters," Blowers and Hedge Trimmers

Learn how to keep these common yard maintenance tools in top condition and use them safely. I will have examples of these common tools at the class to show you the most common problems with them and their solution. If you have questions about your tool, bring it along.

Instructor: Steve VanValkenburg

667 Mason Bees: Now That I Have Them What Do I Do?

This class goes into when to put out your bees, how to maintain a healthy bee supply, and how and when to harvest your bees. We'll cover storing bees for next season. Cleaning of bees and houses will be demonstrated during this class. Several styles of bee houses will be displayed, and their pros and cons will be discussed. **Each participant will be given their own bee house to build and take home.** \$20.00 materials fee/student.

Instructor: Ray Strelecki

673 Horsekeeping in the Pacific Northwest—Meeting the Challenges

In this class you will learn how to overcome many of the challenges we face as horse owners and keepers in the western Washington - specifically related to mud, manure and pasture problems. We all read interesting and unique solutions to horse care in the many journals and magazines we read, but Western Washington presents some of the most challenging issues in keeping horses because of its unique climate and ecology -faced nowhere else in the United States. So, any solutions to these issues must be specific and unique to this area. Join Michael as we discuss the various unique and specific ways we overcome the challenges here and keep our horses and our land safe and healthy.

Instructor: Michael Hipp

679 Project Harvest - Growing and Harvesting Nutritious Food in our Communities

Project Harvest aims to increase access to nutritious food in our region by connecting local farmers, food banks, and volunteers to get fresh, local produce into the hands and bellies of the food insecure in our communities. Access to fresh produce is particularly hard for those on a limited budget and you can help make nutritious, fresh produce more accessible to all. Project Harvest recruits and trains volunteers to grow and/or harvest surplus produce. Whether you're planning this year's garden and want to 'grow an extra row for the food bank' or thinking of gleaning area farms and orchards, this class provides the resources needed to get started and engage your neighbors in a great family activity.

Instructor: Snohomish Conservation District Community Conservation Team

680 What to Look for When You Buy or Rent a Piece of Property

You should always go on a second date! Match your farming goals and objectives with potential farm sites. All farms are not created equal. Learn what resources are available for evaluating soil types, land usage, setbacks, regulations and wetlands **before** you purchase a farm. Careful preplanning begins a strong foundation for meeting your personal and financial goals.

Instructor: Charlie Boon

#682 First Aid for Farm & Family

Learn farm first aid, what to do in an emergency and how to evaluate for severity of injury from a career firefighter/EMT with 18 years of experience.

Instructor: Robert Shelley

687 Hiking and Wilderness Recreation Basics

Get out there!... but... in the past decade, more than 200 hikers have been rescued by the Volunteers of Snohomish Search and Rescue. The best way to learn is to learn from the mistakes of others, so we will introduce the basics of backcountry risk mitigation through telling some of these stories. Beyond these basics, we'll cover hiking locations both popular and remote, as well as suggesting books and websites to help you discover your own adventure. Other topics include clothing, equipment, cell phone apps, satellite communication devices, permits, parking passes and weather.

Instructor: Jon Schwegler

690 Harvesting the Hive

Got honey? How do you extract honey from the hive, bottle and store it. What about propolis? Pollen or honeycomb? This class covers harvesting from the hive, storage and use of honeybee products.

Instructor: Bonnie Swanson

#696 Raising Heritage Turkeys

Heritage turkeys are long lived, active foragers, genetically diverse breeds that are able to mate naturally and raise their young. Much slower to develop heritage birds live long enough to develop a layer of fat beneath the skin, which imparts a rich flavor to the meat. They also have larger thighs and legs because they still run and fly which produces especially dark, juicy meat. Learn how to raise heritage breeds of turkey for your family's needs.

Instructor: Ben Janicki

